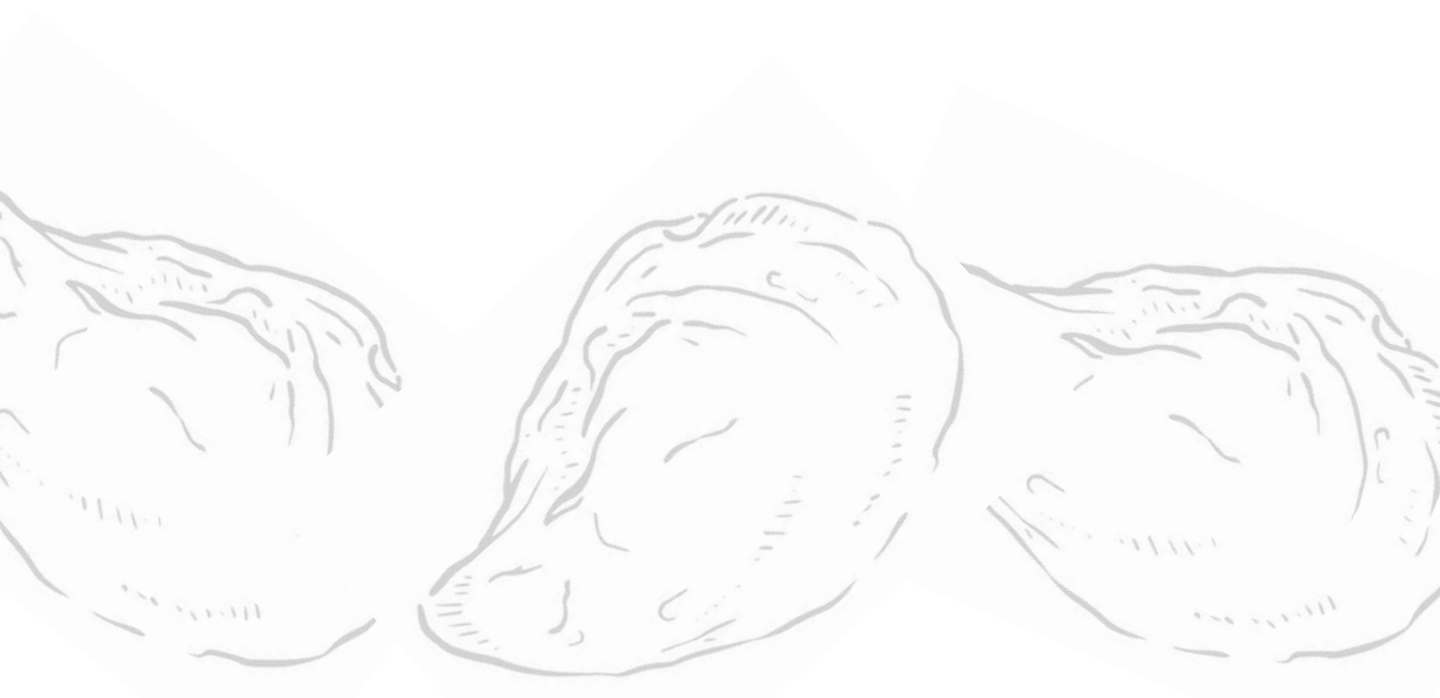




OYSTER & WINE BAR

FINE SEAFOOD RESTAURANT

SIGNATURE SET DINNER





SIGNATURE SET DINNER

4 Courses
788.00 per person

Wine Pairing 3 Glasses
388.00 per person

此優惠不能與其他折扣同時使用或分單處理。

This offer cannot be used in conjunction with other discounts
or split tables or bills to use multiple discounts.

All prices are in Hong Kong Dollar. A 10% service charge will be added to
your bill. Food on the menu may contain common allergens (e.g., milk, eggs,
fish, crustaceans, shellfish, tree nuts, soybeans, peanuts, sesame, gluten,
wheat). If you have any concerns regarding food allergies or dietary
restrictions, please alert our staff before serving yourself.

所有價目以港幣計算。另設加一服務費。餐單上食物可能含有常見的
過敏原(如牛奶、雞蛋、魚、甲殼類、貝類、堅果、大豆、花生、芝麻、
麩質、小麥)，如果您對食物過敏或飲食限制有任何顧慮，請在用餐前
告知我們的工作人員。

STARTER

Oscar Selection of Oysters
精選生蠔

Four Freshly Shucked Oysters on Crushed Ice

Add +200 for extra four pieces

Barons de Rothschild Brut, France



SOUP

Lobster Bisque
龍蝦濃湯

Lobster | Cognac | Herbs Croûton



MAIN COURSES (choose one)

US Prime Beef Sirloin (8oz / 230gr)
炭燒美國頂級西冷

Grilled Garlic | Béarnaise Sauce | Beef Jus

Giulia Negrio Barbera d'Alba, Italy

Pan-Seared Sustainable Patagonian Toothfish
香煎南極海鱸魚

Spinach | Pistachio Crush | Butternut Squash

Viña Cobos "Felino" Chardonnay, Argentina



SIDE DISHES

Steamed Green Asparagus 蒸露筍 120.00

Angel Hair 天使麵 120.00

French Fries 薯條 75.00



DESSERTS (choose one)

Lemon Mint Meringue
薄荷檸檬蛋白撻

Lemon Mint Confit | Yuzu Cream | Lemon Curd | Lime Sorbet

Hot Soufflé 50.00
即製梳乎厘

Soufflé with Vanilla | Chocolate | Ginger | Grand Marnier

Château Loupiac Gaudiet, France